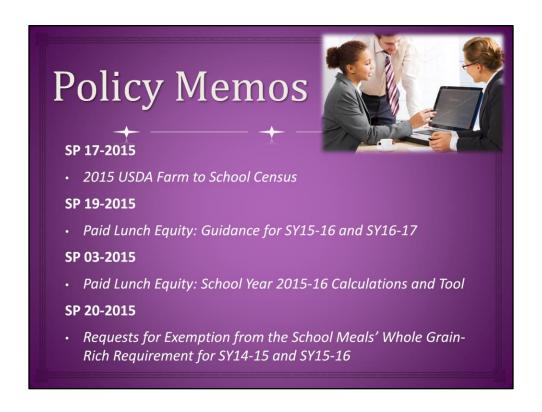


Hi there and welcome to the monthly NSLP webinar. My name is Heather Blume and for those of you who don't know me, I am a coordinator with the Child Nutrition Programs. In addition to working with the National School Lunch Program, I work to promote and assess nutrition and wellness in school districts through a grant with the Department of Health and Welfare.



Today we will be covering the policy memos that were released in the last month and then highlighting some of the successes that districts across the state have had. We will end today's webinar with several reminders and the opportunity to ask questions.

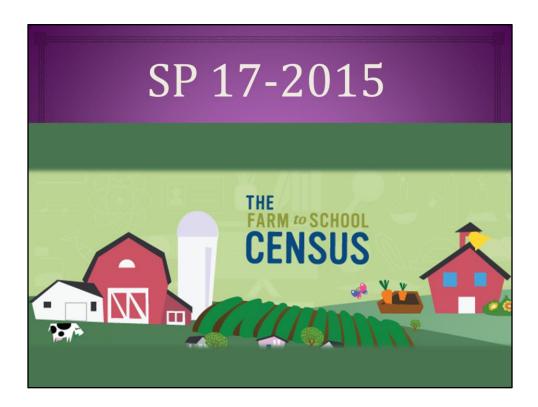


The policy memos we will be covering today are SP 17-2015, which refers to the 2015 USDA Farm to School Census, SP 19-2015 and SP03-2015, which relate to the PLE tool, and SP 20-2015, which pertains to

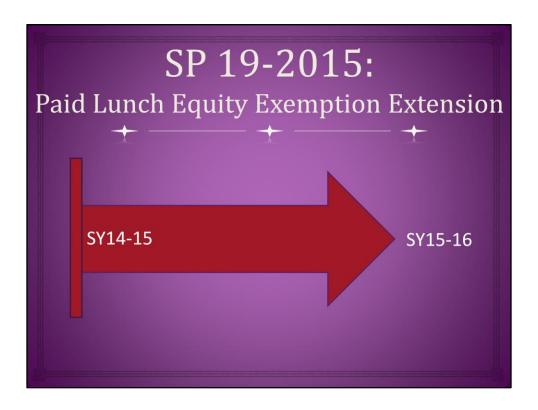
Requests for Exemption from the School Meals' Whole Grain-Rich Requirement for SY14-15 and SY15-16.



Starting with the policy memos...



SP17-2015 notifies school food authorities that the Farm to School Census is coming. When your census arrives, please complete it, even if you aren't sure if you are doing any Farm to School activities. Last census, an unusually low number of Idaho schools identified that they were using "local milk". We'd like to emphasize that in the dairy state that we live in, the milk being served to your students is very likely from the dairies in your community. We hope that your Farm to School census data will reflect that. The process will be identical to the process used in 2013 and we will begin collecting data in April. The census will close in May and the results will be release in October



SP 19-2015 extends the PLE exemption for School Food Authorities who can demonstrate they meet the meal pattern requirements and can demonstrate that the required increase to paid lunch prices or revenue contributions would cause the SFA to exceed the 3-month operating balance limit. Because the financial standing of a school food service account may change from year to year, those SFAs that were exempted in SY 2013-14 or SY 2014-15 must request a new exemption annually for SY 2015-16 or SY 2016-17 and must provide their State agency with the proper documentation to be considered for the exemption. The factors that will be considered when evaluating exemptions are:

Meal Standards

Competitive Foods

Administrative Review Outcomes

Meal Service and Participation

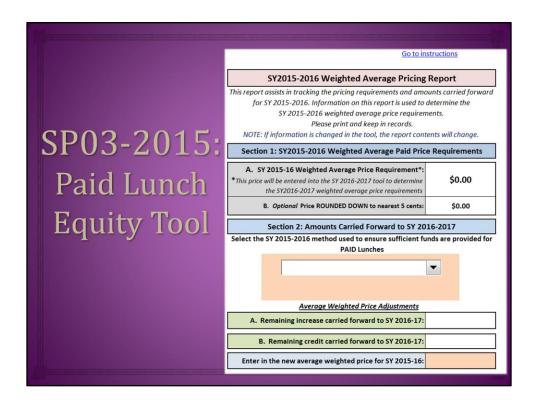
Resource Management

Professional Support

Cafeteria and Kitchen Equipment

Free/Reduced Price Eligibility Determinations

If you have questions on this process please contact the State agency at (208)332-6820



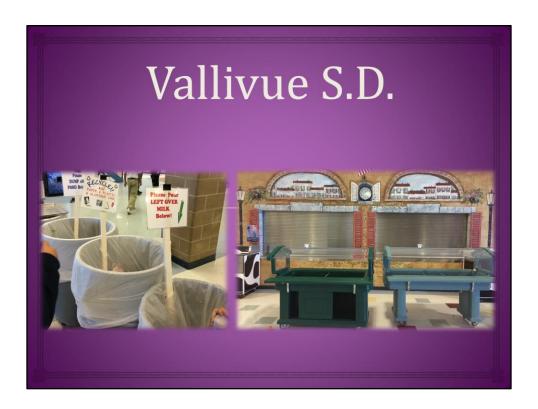
The paid lunch equity tool for school year 15-16 has been released. Make sure you read the instructions before attempting to complete this tool as some minor modifications have been made since the 14-15 version of the tool.



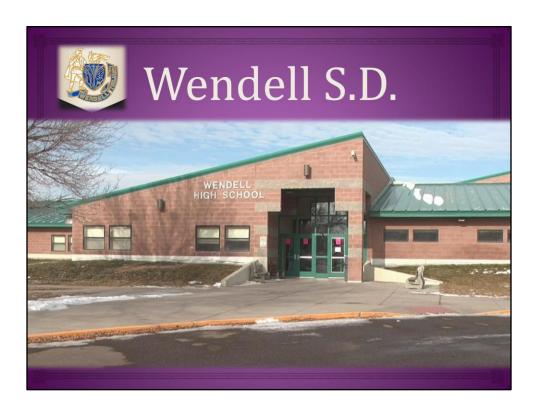
The State agency is looking into the process and required documentation that would be needed for Idaho to offer the whole grain rich exemption. If an SFA elects to request an exemption for specific products, they must demonstrate hardship(s) in procuring, preparing, or serving compliant whole grain-rich products that are accepted by students. The temporary exemptions are allowed for any type of grain product(s), (e.g., pasta, bread, brown rice, etc.) and may be requested for one or more different products. SFAs granted an exemption must work with the State agency to search for acceptable products, and must comply with the SY 2013-2014 requirement to offer at least half of the grains as whole grain-rich products. As such, SFA's would have to verify that at least half of the grains they are offering are whole grain-rich.



As we have covered all the recent policy memos, let's move on to our success stories for the month.



One of the highlights this month is the food service program at Vallivue School District. The school meal environment at both middle schools is excellent and the school district has made great strides to promote healthy fundraising. Sage Valley Middle School has beautiful wall art and operates a recycling program. Vallivue Middle School used the novel fundraising idea of charging a dollar for students to opt out of the school uniform on Fridays.



Another highlight is the wellness policy of the Wendell School District. The Wendell School District updated their wellness policy to include additional guidelines for food and beverages that can be offered to students at school functions. They have also included verbiage regarding joint use agreements to allow the use of school facilities for physical activity and recreation programs offered by the school and or the community organizations outside of school hours. This goes above and beyond what is required by USDA and we would like to commend Wendell school district for their effort to improve the health and wellbeing of their students!



Moving on to some reminders...



As a reminder, if your school district operates provision, make sure you know where your base year records are. Please don't assume that all the records have been retained, especially if your base year was established a long time ago. The documents needed are:

- All approved and denied F/R Applications
- Direct certification data
- Changes in eligibility status as a result of verification or other reasons
- Daily meal counts, by type This can be electronic
- Calculation of claiming percentages
- Attendance areas of each school participating in Provision 2
- Socioeconomic data that will be used as the base year data if an extension is granted
- · Any extension authorizations from the SA
- Edit check and on-site review documentation
- Verification records
- Claims for reimbursement

If you find that the school district is missing any of these documents please contact the State agency and plan to redo your base year next year. If you do have all of these records, the State agency recommends scanning the originals and retaining electronic files as a back-up in case the originals are misplaced.



When you are reviewing your food safety and HACCP procedures the National Food Service Management Institute is a helpful resource. NFSMI provides a manual of standard operating procedures and the proper Hazard Analysis and Critical Control Points (HACCP) procedures. Another reference that provides a quick guide is Foodsafety.gov, which emphasizes the importance of the clean, separate, cook, chill principle.



An additional tip for food safety is to have hand sanitizer or hand-washing sinks available for students prior to eating. This can be especially helpful if your school is considering recess before lunch!



HUSSC Assessments are still available, even if you think you are not ready to apply for the Healthier US School Challenge. These assessments can be a great way to get ideas from the Smarter Lunchrooms movement and does not require any additional work on the part of the food service director. If you are interested feel free to give Linda Stevens or Jen Butler a call.



Since the WellSat 2.0 was released we have an additional tool for measuring the strength of school district wellness policies. If you have interest in receiving a policy assessment, or have questions on wellness policies, please contact Heather Blume at the State Department of Education. Additionally, there are several wellness policy implementation tools being developed so please stay tuned for those resources.



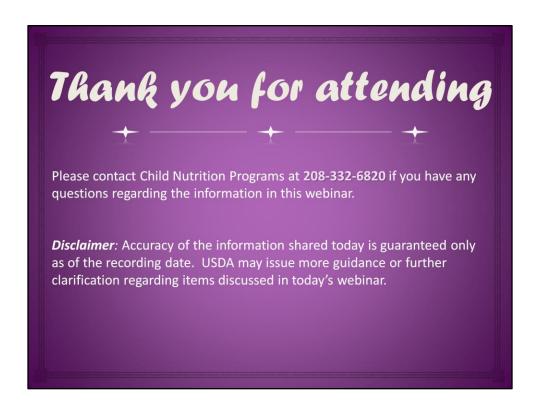
Advisory Council Meeting:

The USDA Processed Foods Advisory Council Meetings are scheduled for February 26th in Pocatello at the Clarion Hotel and March 5th in Eagle at the Eagle Hills Country Club.

The Pocatello area meeting registration was closed last week because we have reached room capacity. For the Eagle area each district was allowed a maximum of three representatives but we have had to reduce that number to two for the remaining registrations. Feel free to contact our office with any questions. All participants for the Eagle meeting must register before Friday, February 20, 2015.



That was it for reminders, does anyone have any questions at this time?



This concludes our webinar for today. Please contact Child Nutrition Programs at 208-332-6820 if any additional questions emerge regarding the information in this webinar.

Disclaimer: Please remember that the accuracy of the information shared today is guaranteed only as of the recording date. USDA may issue more guidance or further clarification regarding items discussed in today's webinar.

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Thank you and have a good day